

"In another trial, a few plants proved to be gross feeders without injury to the tuber, and without any apparent difference in flavor. In the growing season they were watered occasionally with liquid manure, and in January given a dressing of blood and bone. They also had copious supplies of water.

"A further use of the dasheen is in the forcing and blanching of its shoots. A trial was given by planting three corms weighing 2 pounds each, kept dormant till December in white sand mixed with a little sphagnum moss in open ground, and over these was placed a 12-inch drain pipe with a bag on the top. The heat conserved in the pipe must have been near 100° F. Shoots 6 inches long were cut in twenty-seven days, and at intervals of growth. The shoots were cooked and eaten, and proved all that was recommended.

"The plant is decorative, is easily grown, and would make an excellent vegetable in districts where only one crop of potatoes can be grown in a year. It is a fine-flavored variety of the taro, eats with a nutty flavor, is very mealy and has more robust foliage than the common taro.

Yam Culture in the West Indies.

In a note to the Proceedings of the Agricultural Society of Trinidad and Tobago, February, 1920, Mr. H. H. Morton, writes as follows:

"I dug my last yam (*Dioscorea sp.*) of the 1919 crop on the second of February. From a space measuring 37 square rods 4,051 pounds were dug, of which 1,440 pounds are very fine Chinese, or 'potato,' yams. My largest 'Lisbon' weighed 31 pounds net. From experience I find that planting in trenches is more profitable than other methods. Each morning a grass-cart load of stable stuff is unloaded into the trenches for the next crop. It is also found that planting 2½ feet apart pays better than 3 feet; intensive cultivation, and weeding the banks regularly once a month, from May to October, are very worth while. Seed selection is also most important. Yams planted near trees, or that get shade of any kind, give very poor results. Yams keep very well for one year. When shoots appear early in March, April, and May, break off carefully. The longer yams are kept the more mellow they get, and are at their best by October or November. Chinese yams, when well cooked, boiled, roasted, etc., are as fine as the best ordinary northern potato, and better than potatoes that have been imported here."